INFORMATION LETTER

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Statement of Secretary Benson on Farm Price Situation

Following is the text of the statement by Secretary Benson on the agricultural price situation, issued January 28:

"Prices received by farmers have been moving downward slowly and irregularly for almost two years. The decline is about 12 percent from a year ago and 18 percent from the peak reached in February, 1951. Prices paid by farmers, as measured by the parity index, have been substantially unchanged during this period, with the result that the net incomes of farmers have experienced a severe squeeze. These changes have been under way for some time.

"The downward adjustment of prices received by farmers has been part of a general weakening of inflationary pressures. Prices of other raw products such as the metals and building materials have also declined. In addition, the weakness in prices of farm products reflects abundant supplies. Agricultural output in 1952 was at a record level, 44 percent above the prewar years and close to 4 percent larger than in 1951. A weakening foreign market has resulted in smaller exports for certain products, notably wheat and cotton.

"The current weakness in prices of farm products has shown a differing pattern. During the past year cotton and beef have fallen sharply in price, the oil-bearing crops have been steady, and prices of some fruits have risen. Differential price behavior for various farm products is a reflection of differing patterns of supply and demand and is to be expected.

"Opinions differ as to the future course of prices to be received by farmers. Our analysis in the Department of Agriculture leads us to expect no major changes during the next several months, particularly in view of the continuing high level of consumer income. We are now supporting prices of a number of farm products, as provided by law. Among these are wheat, cotton, dairy products, corn, and the oil crops. We shall continue to use such price-supporting devices as are available to us when and if prices sag below the levels prescribed by the Congress."

1953 Convention Will Offer Group of Sessions on Production Methods, Quality Protection, and Methods

Up-to-date scientific data on production methods, quality protection, and canned food products will be presented at the 1953 Convention in Chicago in a series of technical sessions devoted to production and management problems of the canning industry.

Processing Methods and Equipment

The first of the Production and Management sessions at the Convention, titled, "High Temperature—Short Time Processing Methods and Equipment" will be held Saturday afternoon, February 21. Sponsored jointly by the Canning Machinery & Supplies Association and the N.C.A. Laboratories, this session introduces a new note in the technical or canning problems conferences usually held as part of the Convention program, and aims to acquaint canners and their production people with the practical aspects of high-speed processing.

The main portion of this session will cover three methods of achieving high temperature-short time processing, two of which are in commercial use and one under active engineering development. While the operating principles will be outlined, the discussions will focus attention on the integration of these methods into canning operations. The speakers' presentations will be amplified by discussions with those in attendance.

Continuous agitating retorts, their operating principles and characteristics, and field of application, will be discussed by Clifford K. Wilson, vice president of the Food Machinery and Chemical Corporation, manufacturers of the A-B "Sterilmatic" processing lines. Supplementing his presentation, Ray W. Kueneman of the J. R. Simplot Co., a food technologist and production expert of many years experience, will give a user's analysis of the place of continuous retorting in canning operations.

A method more recently introduced to the industry is the Martin aseptic canning system, which will be discussed by Harry R. Goff of the James Dole Engineering Co., developer of the process. Already in commercial use for processing fluid and pureed products, the method is under intensive study for application to other types of canned foods. A potentially important application of this kind, that of canning cream style corn, will be described by Leo J. Weix of the Oconomowoc Canning Company.

The third method to be presented at this session is that of end-over-end agitation of cans during processing. This method, pioneered in the Research Department of the Continental Can Co., is being developed toward industrial use by the Chain Belt Co. of Milwaukee, which will present a film on the subject, introduced by Weld Conley, research engineer.

As an added feature, the progress of the N.C.A. Research Laboratories' investigation of sterilization by gamma radiation from radioactive materials will be reported by Bruce H. Morgan of the Washington Laboratory staff. As a result of the atomic energy program, interest in possible use of radiation as an alternative to heat processing has been aroused and Mr. Morgan's report will help to give an appreciation of the amount of investigation necessary before the pros-

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FDA Factory Inspection

A bill to provide for mandatory inspection of food plants by the Food and Drug Administration was introduced January 23 by Senator Humphrey (Minn.).

The bill, S. 601, would amend the Federal Food, Drug, and Cosmetic Act by authorizing FDA inspectors to enter a plant "after first giving written notice." This is the form of amendment decided on by the FDA for submission to Congress (see INFORMATION LETTER of Dec. 30, 1952, page 331).

Schedule of Principal Events of the 1953 Convention

(Subject to Revision and Addition)

Wednesday, February 18

9:30 a.m.—Meeting of N.C.A. Scientific Research Committee, Room 10, Conrad Hilton
9:30 a.m.—Meeting of N.C.A. Home Economics Committee, Room 3, Conrad Hilton
3 p.m.—Meeting of N.C.A. Labeling Committee, Room 8, Conrad Hilton
7 p.m.—Dinner, N.C.A. Labeling Committee, Room 9, Conrad Hilton

Thursday, February 19

9 a.m.—Meeting of Canning Industry Research, Inc., Room 6, Conrad Hilton
9:30 a.m.—Committee meetings, National Pickle Packers Association, Sheraton Hotel
10 a.m.—Directors Meeting, National Red Cherry Institute, Morrison Hotel
10 a.m.—Meeting of N.C.A. Budget Committee, Room 1005A, Conrad Hilton
12 m.—Meeting of N.C.A. Trust Indenture Special Committee, North Assembly Room, Conrad Hilton
12:30 p.m.—Luncheon meeting of N.C.A. Administrative Council, North Assembly Room, Conrad Hilton
1 p.m.—Board of Directors Meeting, National Pickle Packers Association, Sheraton Hotel
2 p.m.—Meeting of N.C.A. Convention Committee, Room 8, Conrad Hilton

Friday, February 20

8 a.m.—National Cherry Pie Baking Contest, Mural Ballroom, Morrison Hotel
9:30 a.m.—Meeting of N.C.A. Board of Directors, West Ballroom, Conrad Hilton
10 a.m.—General membership meeting, National Pickle Packers Association, Sheraton Hotel
12 m.—Luncheon meeting, C.M.&S.A. Board of Directors, Ivy Room, Blackstone Hotel
12 m.—Fellowship Luncheon, National Pickle Packers Association, Sheraton Hotel
12:30 p.m.—Luncheon, N.C.A. Board of Directors, South Ballroom, Conrad Hilton
1 p.m.—General Membership Meeting, National Pickle Packers Association, Sheraton Hotel
2 p.m.—Preview of N.C.A. Production and Management Sessions, North Ballroom, Conrad Hilton
4:30 p.m.—Cocktail Party, National Pickle Packers Association, Sheraton Hotel
5:30 p.m.—Annual Meeting, The Forty Niners, North Assembly Room, Conrad Hilton
6 p.m.—Cocktail Party, The Forty Niners, West Ballroom, Conrad Hilton
6 p.m.—Dinner Meeting, N.C.A. Raw Products and Technical Advisory Committees, Room 10, Hilton
7 p.m.—Meeting of N.C.A. Resolutions Committee, Room 6, Conrad Hilton
7:30 p.m.—Past Presidents Dinner, C.M.&S.A., Green Room, Blackstone Hotel
8 p.m.—Smoker, N.C.A. Research Advisory Council, Room 4, Conrad Hilton

Saturday, February 21

9 a.m.—Meeting of N.C.A. Nominating Committee, North Assembly Room, Conrad Hilton
9:30 a.m.—Business Meeting, National Food Brokers Association, Grand Ballroom, Palmer House
10 a.m.—General Session of N.C.A., North Ballroom, Conrad Hilton
10:30 a.m.–5:30 p.m.—Canning Machinery & Supplies Exhibit, Exhibit Halls, Conrad Hilton
12:30 p.m.—Luncheon Meeting of N.C.A. Claims Committee, Room 8, Conrad Hilton
2 p.m.—N.C.A. Conference on Raw Products Procurement and Management, South Ballroom, Hilton
2 p.m.—Conference on High Temperature-Short Time Processing Methods and Equipment, joint sponsorship of N.C.A. and C.M.&S.A., Upper Tower, Hilton
2 p.m.—Business Meeting of N.F.B.A., Palmer House
2 p.m.—Meeting of Perishable Agricultural Products Processing Equipment Manufacturers Institute, Room 14, Conrad Hilton
5 p.m.—Drawings for Attendance Awards, C.M.&S.A., Exhibit Hall, Conrad Hilton
5 p.m.—Meeting of Hamilton Q.M. Club, LaSalle Hotel
6 p.m.—Old Guard Dinner, North Assembly Room, Conrad Hilton

Sunday, February 22

8 a.m.—Breakfast, Cooperative Processors Association, North Assembly Room, Conrad Hilton
9:30 a.m.—Meeting of N.C.A. Legislative Committee, Room 14, Conrad Hilton
9:30 a.m.—Meeting of N.C.A. Statistics Committee, Room 8, Conrad Hilton
10 a.m.—N.C.A. Conference on Quality Protection and Food Regulation, North Ballroom, Conrad Hilton
10 a.m.—Annual Meeting of C.M.&S.A., West Ballroom, Conrad Hilton
1–5:30 p.m.—C.M.&S.A. Exhibit, Conrad Hilton
2 p.m.—Meeting of N.C.A. Raw Products Technical Advisory Committee, Room 8, Conrad Hilton
4 p.m.—Meeting of N.C.A. Fishery Products Committee, Room 5, Conrad Hilton
5 p.m.—Drawings for Attendance Awards, Exhibit Hall, Conrad Hilton
6:30 p.m.—Dinner, N.C.A. Fishery Products Committee, Room 5, Conrad Hilton
6:30 p.m.—State Secretaries Dinner, Room 2, Hilton
8 p.m.—N.C.A. Raw Products Smoker, Room 4, Hilton

Monday, February 23

9 a.m.—Meeting of Associated Independent Canners, Room 14, Conrad Hilton
9:30 a.m.—Meeting of N.C.A. Procurement Committee, Room 4, Conrad Hilton
9:30 a.m.—N.C.A. Conference on Field Management Problems, South Ballroom, Conrad Hilton
10 a.m.—N.C.A. Conference on Production Problems and Special Products, Upper Tower, Conrad Hilton
10:30 a.m.–5:30 p.m.—C.M.&S.A. Exhibit, Hilton
2 p.m.—N.C.A. Conference on Improving Efficiency of Production and Distribution, Upper Tower, Conrad Hilton
2:30 p.m.—Meeting of National Kraut Packers Association, Room 9, Conrad Hilton
5 p.m.—Drawings for Attendance Awards, Exhibit Hall, Conrad Hilton
7 p.m.—Young Guard Banquet, Terrace Casino, Morrison Hotel

Tuesday, February 24

9:30 a.m.—N.C.A. Catsup Standards Meeting, Room 4, Conrad Hilton
10 a.m.—N.C.A. Conference on Military Procurement, South Ballroom, Conrad Hilton
10:30 a.m.–5:30 p.m.—C.M.&S.A. Exhibit, Hilton
12:15 p.m.—Luncheon Meeting, National Meat Canners Association, Ballroom, Blackstone Hotel
2 p.m.—N.C.A. Fishery Products Conference, North Assembly Room, Conrad Hilton
5 p.m.—Drawings for Attendance Awards, Exhibit Hall, Conrad Hilton
7 p.m.—Annual Dinner Dance, C.M.&S.A., Grand Ballroom, Sheraton Hotel

Wednesday, February 25

10:30 a.m.–3 p.m.—C.M.&S.A. Exhibit, Conrad Hilton
2:30 p.m.—Drawings for Attendance Awards, Exhibit Hall, Conrad Hilton

RESEARCH

Annual Report of BPISAE

Scientific advances in many lines of plant development are described in the annual report of the Bureau of Plant Industry, Soils, and Agricultural Engineering for the fiscal year 1952, just released by the U. S. Department of Agriculture.

One method of increasing production that is emphasized is the development of plant varieties with inherent ability to produce even under unfavorable conditions. Quality is likewise emphasized as essential to maintain or increase the nutritive value of products available to consumers.

The report lists about 50 new and improved crop varieties released during the fiscal year in cooperation with state agricultural experiment stations. Among these are some small fruits.

The report also reviews progress in new techniques of chemical weed control and in basic understandings of plant growth.

STATISTICS

Stocks and Shipments of Canned Vegetables

Reports on canners' stocks and shipments of canned green and wax beans, corn, peas, tomatoes, and tomato juice have been compiled by the N.C.A. Division of Statistics.

Green and Wax Bean Stocks and Shipments

	1951-52	1952-53
	(actual cases)	
Carryover, July 1	1,395,850	2,453,035
Pack	19,866,974	17,209,663
Total supply	21,262,824	19,662,698
Stocks, Jan. 1	11,168,844	7,401,386
Shipments, July 1 to Jan. 1	10,093,980	12,261,312

Canned Corn Stocks and Shipments

	1951-52	1952-53
	(actual cases)	
Carryover, Aug. 1	373,375	427,729
Pack	30,188,540	38,212,332
Total supply	30,561,915	38,640,061
Stocks, Jan. 1	13,440,677	20,299,408
Shipments during Dec.	2,604,820	2,460,905
Shipments, Aug. 1 to Jan. 1	17,121,238	18,340,653

Canned Pea Stocks and Shipments

	1951-52	1952-53
	(actual cases)	
Carryover, June 1	1,110,783	4,740,059
Pack	37,837,387	29,446,277
Total supply	38,948,170	34,186,336
Stocks, Jan. 1	17,291,089	14,857,819
Shipments during Dec.	1,907,805	2,034,068
Shipments, June 1 to Jan. 1	21,657,081	19,328,517

Canned Tomato Supply, Stocks and Shipments

U. S. Total Supply:	1951-52	1952-53
	(actual cases)	
Carryover, July 1	55,355	1,726,877
Pack	27,672,399	25,176,437
Total supply	27,727,754	26,903,314
Stocks and Shipments, Excluding California:		
Stocks, excluding Calif., Dec. 1	7,534,816	7,486,728
Stocks, excluding Calif., Jan. 1	4,913,006	6,775,543
Shipments, excluding Calif., during Dec.	2,621,810	711,185
Stocks, Calif. only, Dec. 1	4,354,318	6,367,643

Figures which have been supplied by the Canners League of California are not available for Jan. 1 and will not be available until the April 1 report.

Tomato Juice Supply, Stocks and Shipments

U. S. Total Supply:	1951-52	1952-53
	(actual cases)	
Carryover, July 1	917,071	5,304,954
Pack	31,625,534	31,416,590
Total supply	32,542,605	36,721,544
Stocks and Shipments, Excluding California:		
Stocks, excluding Calif., Dec. 1	10,870,457	12,713,631
Stocks, excluding Calif., Jan. 1	10,110,689	12,010,022
Shipments, excluding Calif., during Dec.	759,768	703,609
Stocks, Calif. only, Dec. 1	7,150,584	9,215,826

Figures which have been supplied by the Canners League of California are not available for Jan. 1 and will not be available until the April 1 report.

MARKETING

Citrus Marketing in Europe

The supply of citrus fruit in western Europe, from sources competing with the United States, has expanded greatly in recent years, according to a survey by a U. S. Department of Agriculture marketing specialist.

J. Henry Burke, marketing specialist of the Office of Foreign Agricultural Relations, reports that practically all citrus fruit sold in Europe moves to market with subsidy aid, and that abundant supplies of oranges produced outside the United States will create international marketing and distribution problems.

Countries visited by Mr. Burke on this survey were Italy, Switzerland, France, the United Kingdom, Belgium, The Netherlands, Sweden, Norway, Denmark, and Western Germany. Detailed observations regarding the citrus marketing situations in Italy, Switzerland, Belgium, and the United Kingdom are contained in four Foreign Agriculture Circulars available upon request to the OFAR, USDA, Washington 25, D. C.

CONGRESS

Appropriations Subcommittee

The Senate Committee on Appropriations has appointed the following subcommittee to handle appropriations for the U. S. Department of Agriculture:

Senator Young (N. D.), chairman, and Ferguson (Mich.), McCarthy (Wis.), Mundt (S. D.), Dworshak (Idaho), Dirksen (Ill.), Russell (Ga.), Hayden (Ariz.), McCarran (Nev.), Chavez (N. M.), and Maybank (S. C.).

Ex officio members of this subcommittee, named by the Senate Agriculture Committee, are Senators Aiken (Vt.), Thye (Minn.), and Ellender (La.).

Invitations for Bids

Quartermaster Purchasing Offices—111 East 16th Street, New York 3, N. Y.; 1819 West Pershing Road, Chicago 9, Ill.; Oakland Army Base, Oakland 14, Calif.

Veterans Administration—Procurement Division, Veterans Administration, Wash. 25, D. C.

The Walsh-Healey Public Contracts Act will apply to all operations performed after the date of notice of award if the total value of a contract is $10,000 or over.

The QMC has invited sealed bids to furnish the following:

Grape Juice—17,170 dozen qt. bottles and 3,451 dozen No. 10 cans. Bids due in Chicago under QM-11-009-53-97 by Feb. 3.

Orange Juice—113,432 dozen No. 3 cyl. cans. Bids due in Chicago under QM-11-009-53-96 by Feb. 5.

Orange Juice—7,215 dozen No. 3 cyl. cans. Bids due in Chicago under QM-11-009-53-98 by Feb. 5.

Orange Juice—25,540 dozen 46-oz. cans. Bids due in Chicago under QM-11-009-53-99 by Feb. 5.

Blended Juice—263,468 dozen No. 3 cyl. cans and 8,901 dozen No. 2 cans. Bids due in Chicago under QM-11-009-53-100 by Feb. 5.

Blended Juice—24,200 dozen 46-oz. cans. Bids due in Chicago under QM-11-009-53-101 by Feb. 5.

Chili Con Carne without beans—17,784 No. 10 cans. Bids due in Chicago under QM-11-009-53-655 by Feb. 10.

Apple Juice—20,213 dozen No. 3 cyl. cans. Bids due in Chicago under QM-11-009-53-104 by Feb. 11.

Beets—27,792 dozen No. 10, 21,665 dozen No. 2½, and 30,332 dozen No. 2 cans. Bids due in Chicago under QM-11-009-53-105 by Feb. 11.

Pumpkin—21,146 dozen No. 2½ cans. Bids due in Chicago under QM-11-009-53-107 by Feb. 11.

Grapefruit Juice—110,675 dozen No. 3 cyl. cans. Bids due in Chicago under QM-11-009-53-108 by Feb. 17.

The Veterans Administration has extended the opening date on the following invitation:

Grapefruit Sections—16,000 dozen No. 2 cans or equivalent in No. 2½ or No. 10 cans. Bids due under 8-246 by Feb. 12.

Grapefruit Juice—8,500 dozen 46-oz. cans or equivalent in No. 10 cans. Bids due under 8-246 by Feb. 12.

1953 Convention Program

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pects for successful use of radiation can be estimated.

Quality Protection and Food Regulation

On Sunday, February 22, a series of panel discussions and addresses will begin at 10 a.m., in which canners may become familiar with current developments on insect control, flavor hazards of certain pesticides, and food law enforcement, especially as the latter is affected by a recent important Supreme Court decision.

"The Race between Pests and Pesticides" will be described by members of a panel headed by Dr. F. C. Bishopp of the Bureau of Entomology and Plant Quarantine of the U. S. Department of Agriculture. One stimulus to the development of new pesticides has been the tendency of some pest species to acquire resistance to initially effective chemicals, and the panel will undertake to show how agriculture is faring in this contest.

An allied topic, that of flavor effects from application of control chemicals, will be the subject of a second discussion panel headed by Ray B. Wakefield of the Gerber Products Company. Mr. Wakefield is chairman of the N.C.A. Eastern Technical Committee on Baby Foods, a committee which has guided baby food manufacturers in their pesticide control programs and which has made closer study of the pesticide problem than probably any other segment of the industry.

On Sunday afternoon the program will open with an address on "Enforcement Developments" by John L. Harvey, Associate Commissioner of the U. S. Food and Drug Administration, in which he will present the Administration's views on food law subjects of current importance to the canning industry. Prominent among these is the impact of the recent decision of the Supreme Court in a case revolving upon the authority of FDA inspectors to enter and inspect food plants.

The implications of this decision and prospective legislative action dealing with it will then be discussed from the standpoint of the canning industry by Hamilton P. Carothers, a member of the legal staff of N.C.A. Counsel. Mr. Carothers will review the legal background of the decision and discuss the features of proposed amendments to the Food, Drug, and Cosmetic Act seeking to establish the right of factory inspection as a regulatory procedure.

Completing the Sunday afternoon program is a panel discussion on control of drosophila fruit flies in the harvesting and delivering of tomatoes for processing. This has been a disturbing problem for canners of tomatoes and tomato products, and one in which a special industry task committee has been working to supply canners with methods of control. The chairman of that committee, Dr. J. J. Wilson, will head a four-man panel which includes canning technologists and a research entomologist who has made a special study of the fruit fly, Dr. Bailey B. Pepper of the New Jersey Agricultural Experiment Station. Dr. Wilson will recount the activities of his committee, and possibilities for a stepped-up control program for the future will be canvassed.

Production Problems and Special Products

A third series of practical discussions, on Monday morning, February 23, deals with containers, dietetic canned foods, and methods for making best use of a scanty water supply.

The introduction into use of electrolytic tin plate has proceeded at such a rapid pace that periodic appraisals of its performance and expected trends in its use are desirable. Such a review will be given in a panel discussion presented by two representatives of the Research Committee of the Can Manufacturers Institute. W. J. Mutschler of the Research Department of the Continental Can Co. has the topic "Performance of 0.25 Pound Electrolytic Tin Plate on Cans for Processed Food Products," and D. F. Sampson of the Research and Technical Department of the American Can Co. will present "Technical Aspects of 1.00 Pound Electrolytic Tin Plate for Processed Food Products." This will afford canners an opportunity to ask questions and become fully familiar with the present and prospective applications of electrolytic plate.

Producers of special dietetic canned foods are learning that to do an effective job they must take account of the special uses to which these foods are put and the peculiar needs of users on circumscribed diets. This is the subject of a talk to be given at this session by Dr. Franklin C. Bing, a well-known nutritionist and food consultant. Dr. Bing has appeared as a Convention speaker before and has rendered valuable assistance in preparation of results of the N.C.A.-C.M.I. Nutrition Program.

The final topic at this session is that of "Re-use of Water in Canning", to be discussed by Walter A. Mercer of the Western Branch Laboratory of the N.C.A. In areas where water shortages have developed, canners have been forced to adopt economy measures in water use, including re-use of water in various canning operations. This has necessitated development of criteria for safety from spoilage or other harmful results from such practice, and Mr. Mercer will outline what has been learned on that score.

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